



Red Kitchen Foods Smokin' Texas Gourmet Catering

"making homemade happen[®]"

Making your Special Event A Dream
Come True



Catering Mission Statement



“Create a unique, seamless event that provides Outstanding Professionalism, Great Food, and Fun!”
Build a long term enthusiastic working relationship with our customers. Providing our customers with the best for their catering needs by insuring great quality food and excellent presentation with-in budget!



The Team



- **Peter Mollett: Owner/Chef**

Chef Peter has over 30 years experience combining his love of chemistry and food into a unique culinary experience. It started in his mother's European kitchen where he studied the fine art of old-world cooking and later translated those skills into modern day creations. With a focus on sauces, seasonings, rubs, condiments, salsas, and accompaniments, Chef Peter can turn the most mundane ingredients into gourmet foods and meals that not only please the palette, but are healthy for body and soul. His approach to servicing Red Kitchen Foods customers is at the same level of service as when he led teams for fortune 500 companies. "Start out with the best ingredients, commit to a process, and the result will always deliver"!

The Team (cont.)



- **Isaac Z Walker: Executive Chef**

Chef Isaac has over 20 years of experience as a Chef. Working in the catering and banquet side of major hotels such as the famous and historical Driskill Hotel in Austin Texas, the Fairmont Hotel, Westin, Double Tree Hotels, etc.

- **Arielle Sutcliff: Pastry Chef**

Chef Arielle is an accomplished Pastry Chef creating desserts and pastries for many high end restaurants and resort hotel kitchens.

- **Event Coordinator: Deanna Mollett/Peter Mollett**

Types of Events



- Home/Private Outings
 - Indoor/Outdoor
 - Private Dinners
 - Cocktail with *Passed hors d'oeuvres*
 - BBQ's
 - Birthdays, Graduations, Small (?) Weddings
- Corporate Events
 - On Site
 - Off Site
 - Meetings



Types of Presentations



- Plated-Full or Limited Courses
 - Breakfast
 - Lunches
 - Dinners
- Buffet
 - Table Presentation
 - Station Presentation
 - Themed
 - Carving Station
- Passed hors d'oeuvres



Types of Menus



- Breakfast
- Lunch
- Dinner
- Passed hors d'oeuvres
- Themed
- Receptions/Rehearsals
- Back Yard BBQ's
- Box lunches



Logistics/Planning



- Turn Key Services
 - Initial discussion with customer
 - Information Gathering (Date, Time, Type Event, Number Attendees, Type Presentation, Type Menu, Type Food, Budget, ETC.)
 - Pricing
 - Develop customer cost for proposed event
 - Review with customer
 - Tweak as required and 2nd meeting on cost
 - Event sign-off and deposit

Logistics/Planning (cont.)



- Turn Key Services (cont.)
 - Planning
 - Site Lay-Out
 - Event Lay-Out
 - Plan “B” review for outdoor events (inclement weather)
 - Set-up and Breakdown Planning
 - Event review before event (2-3 days before event)



Logistics/Planning (cont.)



- Turn Key Services (cont.)
 - Day before Event
 - Pre-Set Up if applicable
 - Final review
 - Day of event
 - Final set-up
 - Review set-up with customer
 - Staff meeting prior to event start
 - Breakdown and Clean-up



The End.....

Bon Appetite!

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